

Milk and absorption of dietary flavanols

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Citation Report

#	ARTICLE	IF	CITATIONS
1	The vasculoprotective effects of flavonoid-rich cocoa and chocolate. <i>Nutrition Research</i> , 2004, 24, 695-706.	1.3	25
4	Cocoa antioxidants and cardiovascular health. <i>American Journal of Clinical Nutrition</i> , 2005, 81, 298S-303S.	2.2	186
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8	Posible efecto beneficioso del chocolate negro en la prevención de enfermedades cardiovasculares. <i>Enfermería Clínica</i> , 2005, 15, 117-118.	0.1	0
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